



PTO/SB/08B (08-03)

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|---|---|--------------------------|-------------------|------------------------|-----------------|
| <b>INFORMATION DISCLOSURE<br/>STATEMENT BY APPLICANT</b><br><br>(use as many sheets as necessary) |   | <b>Complete if Known</b> |                   |                        |                 |
|   |   | Application Number       | 09/879,796        |                        |                 |
|   |   | Filing Date              | June 11, 2001     |                        |                 |
|   |   | First Named Inventor     | Krochta, John M.  |                        |                 |
|   |   | Art Unit                 | 1761              |                        |                 |
|   |   | Examiner Name            | Paden, Carolyn A. |                        |                 |
| Sheet   | 2 | of                       | 3                 | Attorney Docket Number | 023070-114420US |

| NON PATENT LITERATURE DOCUMENTS |                       |   |                |
|---------------------------------|-----------------------|---|----------------|
| Examiner Initials *             | Cite No. <sup>1</sup> | Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.   | T <sup>2</sup> |
| ∞                               | AA                    | DANGARAN, K. L. et al.; "Whey protein isolate coatings as replacement for shellac in the confectionery industry"; IFT Annual Meeting & IFT Food Expo June 23-27, 2001, New Orleans, LA; Abstract 86-9; March 1, 2001<br>Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_8348.htm">http://ift.confex.com/ift/2001/techprogram/paper_8348.htm</a><br>Accessed on: January 21, 2004                                       |                |
| ∞                               | AB                    | DANGARAN, K. L. and J. M. KROCHTA; "Effects of sucrose level on gloss and durability of whey protein isolate coatings for confectionery products"; IFT Annual Meeting & IFT Food Expo June 15-19, 2002, Anaheim, CA; Abstract 72-6; March 1, 2002<br>Available website: <a href="http://ift.confex.com/ift/2002/techprogram/paper_13618.htm">http://ift.confex.com/ift/2002/techprogram/paper_13618.htm</a><br>Accessed on: January 21, 2004        |                |
| ∞                               | AC                    | DANGARAN, K. L. and J. M. KROCHTA; "Sucrose crystallization in native and denatured whey protein isolate films"; IFT Annual Meeting & IFT Food Expo July 12-16, 2003, Chicago, IL; Abstract 26-8; March 1, 2003<br>Available website: <a href="http://ift.confex.com/ift/2003/techprogram/paper_20096.htm">http://ift.confex.com/ift/2003/techprogram/paper_20096.htm</a><br>Accessed on: January 21, 2004  |                |
| ∞                               | AD                    | KROCHTA, John M.; "Film, Edible"; <u>The Wiley Encyclopedia of Packaging Technology, Second Edition</u> , Brody, Aaron L. and Kenneth S. Marsh, eds.; 1997; pp. 397-401; John Wiley & Sons, Inc.  |                |
| ∞                               | AE                    | KROCHTA, John M.; "Whey protein interactions: effects on edible film properties"; <u>ACS Symposium Series: Functional Properties of Proteins and Lipids</u> , Whitaker, John R., et al., eds.; 1998; pp. 158-167; American Chemical Society; Washington, D.C.   |                |
| ∞                               | AF                    | LEE, S.-Y. and J. M. KROCHTA; "Modeling shelf-life of whey-protein-coated peanuts analyzed by static-headspace gas-chromatography"; IFT Annual Meeting & IFT Food Expo, June 23-27, 2001, New Orleans, LA; Abstract 73D-30; March 1, 2001;<br>Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_8044.htm">http://ift.confex.com/ift/2001/techprogram/paper_8044.htm</a><br>Accessed on: January 21, 2004                 |                |
| ∞                               | AG                    | LEE, S.-Y. et al.; "Consumer acceptance of whey-protein-coated versus shellac-coated chocolates"; IFT Annual Meeting & IFT Food Expo, June 23-27, 2001, New Orleans, LA; Abstract 98-11; March 1, 2001;<br>Available Website: <a href="http://ift.confex.com/ift/2001/techprogram/paper_8758.htm">http://ift.confex.com/ift/2001/techprogram/paper_8758.htm</a><br>Accessed on: January 21, 2004  |                |
| ∞                               | AH                    | MATÉ, Juan I. and John M. KROCHTA; "Whey protein coating effect on the oxygen uptake of dry roasted peanuts"; <u>J. Food Sci.</u> ; 1996; pp. 1202-1206; Vol. 61, No. 6; Institute of Food Technologies   |                |
| ∞                               | AI                    | MATÉ, Juan I. and John M. KROCHTA; "Whey protein and acetylated monoglyceride edible coatings: effect on the rancidity process of walnuts," <u>J. Agric. Food Chem.</u> ; 1997; pp. 2509-2513; Vol. 45; American Chemical Society   |                |
| ∞                               | AJ                    | MATÉ, Juan I. et al.; "Whey protein isolate edible coatings: effect on the rancidity process of dry roasted peanuts"; <u>J. Agric. Food Chem.</u> ; 1996; pp. 1736-1740; Vol. 44; American Chemical Society   |                |
| ∞                               | AK                    | McHUGH, Tara Habig and John M. KROCHTA; "Milk-protein-based edible films and coatings"; <u>Food Technology</u> ; January 1994, pp. 97-103   |                |
| ∞                               | AL                    | McHUGH, Tara Habig and John M. KROCHTA; "Sorbitol- vs glycerol-plasticized whey protein edible films: integrated oxygen permeability and tensile property evaluation"; <u>Journal of Agricultural and Food Chemistry</u> ; 1994; pp. 841-845; Vol. 42; American Chemical Society  |                |
| ∞                               | AM                    | McKIBBEN, Jason B. and J. M. KROCHTA; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films"; IFT Annual Meeting & IFT Food Expo, June 10-14, 2000, Dallas, TX; Abstract 78C-16; March 1, 2000;<br>Available Website: <a href="http://ift.confex.com/ift/2000/techprogram/paper_3608.htm">http://ift.confex.com/ift/2000/techprogram/paper_3608.htm</a><br>Accessed on: January 21, 2004 |                |
| ∞                               | AN                    | McKIBBEN, Jason B. and J. M. KROCHTA; "Properties of whey protein concentrate films of varying protein contents compared to whey protein isolate films"; IFT Annual Meeting & IFT Food Expo, June 10-14, 2000, Dallas, TX; Poster presentation, Tuesday, June 13, 2000  |                |

|                    |                      |                 |        |
|--------------------|----------------------|-----------------|--------|
| Examiner Signature | <i>Carolyn Paden</i> | Date Considered | 3-3-04 |
|--------------------|----------------------|-----------------|--------|

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<sup>1</sup> Applicant's unique citation designation number (optional). <sup>2</sup> Applicant is to place a check mark here if English language Translation is attached.



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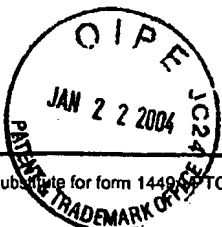
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|---|---|-------------------------------|-------------------|
| Substitute Form 100B/PTO  |   | <b>Complete If Known</b>      |                   |
|   |   | <b>Application Number</b>     | 09/879,796        |
| <b>INFORMATION DISCLOSURE<br/>STATEMENT BY APPLICANT</b><br><br>(use as many sheets as necessary) |   | <b>Filing Date</b>            | June 11, 2001     |
|   |   | <b>First Named Inventor</b>   | Krochta, John M.  |
|   |   | <b>Art Unit</b>               | 1761              |
|   |   | <b>Examiner Name</b>          | Paden, Carolyn A. |
|   |   | <b>Attorney Docket Number</b> | 02307O-114420US   |
| <b>Sheet</b>  | 3 | <b>of</b>                     | 3                 |

| NON PATENT LITERATURE DOCUMENTS |                          |   |                |
|---------------------------------|--------------------------|---|----------------|
| Examiner<br>Initials *          | Cite<br>No. <sup>1</sup> | Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published. | T <sup>2</sup> |
| CP                              | AO                       | PÉREZ-GAGO, M. B. et al.; "Water vapor permeability, solubility, and tensile properties of heat-denatured versus native whey protein films"; <u>Journal of Food Science</u> ; 1999; pp. 1034-1037; Vol. 64, No. 6; Institute of Food Technologists              |                |
| CP                              | AP                       | TREZZA, T. A. and J. M. KROCHTA; "Specular reflection, gloss, roughness and surface heterogeneity of biopolymer coatings"; <u>Journal of applied Polymer Science</u> ; 2001; pp. 2221-2229; Vol. 79; John Wiley & Sons, Inc.                                    |                |
|                                 |                          |   |                |

|                               |                      |                            |        |
|-------------------------------|----------------------|----------------------------|--------|
| <b>Examiner<br/>Signature</b> | <i>Carolyn Paden</i> | <b>Date<br/>Considered</b> | 3-3-04 |
|-------------------------------|----------------------|----------------------------|--------|

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|   |   | Examiner Name            | Paden, Carolyn A. |                        |                 |
| Sheet   | 1 | of                       | 3                 | Attorney Docket Number | 023070-114420US |

| U.S. PATENT DOCUMENTS+ |                          |   |                                |  |   |
|------------------------|--------------------------|---|--------------------------------|--|---|
| Examiner<br>Initials*  | Cite<br>No. <sup>1</sup> | Document Number<br>Number Kind Code <sup>2</sup> (if known) | Publication Date<br>MM-DD-YYYY | Name of Patentee or<br>Applicant of Cited Document | Pages, Columns, Lines, Where<br>Relevant Passages or Relevant<br>Figures Appear |
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| FOREIGN PATENT DOCUMENTS |                          |                           |                     |                                   |                                |   |  |                |
|--------------------------|--------------------------|---------------------------|---------------------|-----------------------------------|--------------------------------|---|--|----------------|
| Examiner<br>Initials*    | Cite<br>No. <sup>1</sup> | Foreign Patent Document   |                     |                                   | Publication Date<br>MM-DD-YYYY | Name of Patentee or<br>Applicant of Cited<br>Document | Pages, Columns, Lines,<br>Where Relevant<br>Passages or Relevant<br>Figures Appear | T <sup>6</sup> |
|                          |                          | Country Code <sup>3</sup> | Number <sup>4</sup> | Kind Code <sup>5</sup> (if known) |                                |   |  |                |
|                          |                          |                           |                     |                                   |                                |   |  |                |

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|-----------------------|-----------------|--------------------|--------|
| Examiner<br>Signature | <i>C. Paden</i> | Date<br>Considered | 3-3-04 |
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